



STARTERS

SAMOSAS
2 crispy pastries with a choice of filling.
VEGETABLE \$6
SERVED WITH CHICKPEA CURRY VEGETABLE \$8

PAKORAS
Choice of vegetable, chicken, fish or paneer fried in a chickpea batter.
VEGETABLE \$6
PANEER \$10
CHICKEN / FISH \$10

CHICKEN WINGS \$12
Marinated in exotic Indian spices & cooked to perfection.

MASALA PAPADUMS \$5
Lentil flour crackers served similarly to Nachos.

GOLDEN FRIED PRAWNS \$15
Large hand-battered prawns lightly fried & served with spicy chilli garlic sauce.

EXPERIENCE PLATTER \$22
Samosas (vegetable), pakoras (vegetable & fish), chicken wings & papadum.

SALADS

CUCUMBER \$7
Cucumber, onions, tomatoes and green peppers sprinkled with traditional spices.

MANGO \$7
Mango chunks, cucumber, onions and tomatoes sprinkled with traditional spices.

CHICKPEA \$7
Chickpeas, cucumber, onions and tomatoes sprinkled with traditional spices.

INDIAN HOUSE \$7
Indian style green salad, round cut onions, cucumber and tomatoes. Comes with a lemon wedge and lemon dressing.

TANDOORI CHICKEN \$10
Tandoori chicken tossed in fresh greens, cucumber, onion and tomatoes with traditional spices.

MANGO CHICKEN \$16
Grilled mango chicken with mango chunks, cucumber, onions & romain lettuce. Served with house vinaigrette.

INDIAN CHICKEN \$16
Grilled chicken, romaine lettuce, chickpeas, peppers, paneer & onions. Served with house made Raita dressing & naan bread.

INDIAN TANDOORI

CHICKEN TANDOORI \$19
Tender chicken pieces marinated in a spicy yogurt mixture and roasted in our clay oven.

CHICKEN TIKKA \$19
Boneless chicken marinated in an assortment of spices.

CHICKEN MALAI TIKKA \$19
Boneless chicken marinated in a yogurt and spice mixture, then grilled to perfection.

MANGO CHICKEN TIKKA \$19
Boneless chicken marinated in an assortment of spices and mango sauce.

PANEER TIKKA \$19
Marinated house cheese, grilled to perfection.

GILAFI SEEKH KEBAB \$19
Spices are blended with ground beef and formed around skewers, giving a full flavour.

MAHI FISH TIKKA \$19
Marinated with spices and yogurt this fish is then kissed by the flames in our clay oven.

LAMB TIKKA \$20
Boneless lamb, Indian spices and finished by being grilled in clay tandoor oven.

GRILLED PRAWNS \$20
Jumbo prawns marinated in our blend of Indian spices and grilled in our clay Tandoor oven.

ASSORTMENT GRILL \$22
A taste of everything. This dish includes: Tandoori chicken, Gilafi beef kebab, grilled lamb, chicken tikka, grilled fish kalimiri, served with mint sauce.

INDIAN RICE

BASMATI RICE \$3
Seasoned Indian long grain rice.

PULAO RICE \$6
Vegetables & basmati rice seasoned with spices.

MANGO PULAO RICE \$6
Basmati rice seasoned with mango mixture & sautéed authentic Indian spices.

COCONUT RICE \$6
Basmati rice seasoned with Indian spices and creamy shredded coconut.

MUSHROOM RICE \$6
Basmati rice sautéed with mushroom & Indian spices.

JEERA RICE \$6
Seasoned Indian long grain white rice with cumin seeds.

VEGETABLE BIRYANI \$18
Curry-flavoured rice, stir fried with onions, green pepper, vegetables & paneer.

CHICKEN BIRYANI \$18
Boneless chicken marinated with spices, simmered with basmati rice. Topped with crispy onions & cilantro.

BEEF BIRYANI \$18
Marinated with spices & steam sautéed with basmati rice.

PORK BIRYANI \$17
Marinated with spices & steam sautéed with basmati rice.

LAMB BIRYANI \$20
Lamb cubes marinated with spices & steam sautéed with basmati rice.

SHRIMP BIRYANI \$20
Marinated with spices and sautéed with basmati rice.

Kids Menu

CHEESE NAAN with butter sauce \$6

CHICKEN STRIPS WITH FRIES \$8

GRILLED MANGO CHICKEN WITH FRIES \$10

GRILLED CHICKEN WITH FRIES \$10

BUTTER CHICKEN WITH RICE/NAAN \$10

SIDES

MINT CHUTNEY \$2

TAMARIND CHUTNEY \$2

MANGO CHUTNEY \$2

MIXED PICKLES \$2

PAMPADUM \$2
Lentil flour crackers with chutney.

Ask your server about Gluten-Free items!

Please advise your server if you have any allergies.

We cater to all small & large functions.

CURRY

BUTTER CHICKEN \$17

Boneless tender chicken cooked in a rich & creamy tomato sauce.

COCONUT CHICKEN \$17

Boneless tender chicken cooked in a sweet creamy coconut & onion sauce.

TIKKA MASALA

Your choice cooked in a delicious sweet sauce with tomato & onion.

CHICKEN|BEEF|PORK|PANEER|FISH \$17

LAMB|SHRIMP \$19

CURRY

Your choice cooked in an onion sauce with fresh ginger, garlic & spices.

CHICKEN•BEEF•PORK•FISH \$17

LAMB•SHRIMP \$19

KORMA

Your choice simmered in a mild curry sauce with cream & saffron.

CHICKEN|BEEF|PORK|PANEER|FISH \$17

LAMB|SHRIMP \$19

MANGO

Your choice cooked in a creamy mango mix & onion sauce.

CHICKEN|BEEF|PORK|PANEER|FISH \$17

LAMB|SHRIMP \$19

LABABDAR

Lababdar gravy is made from a spiced tomato and onion paste sautéed with onions, green peppers, spices and herbs. Has a lovely tang and is full of flavour.

CHICKEN|BEEF|PORK|PANEER|FISH \$17

LAMB|SHRIMP \$19

KARAHI

Your choice cooked with herbs, tomatoes, green peppers & prepared in Kadhai (Indian Wok).

CHICKEN|BEEF|PORK|PANEER|FISH \$17

LAMB|SHRIMP \$19

JALFREZI

Your choice cooked in bell peppers, onions, garlic, ginger & spices.

CHICKEN|BEEF|PORK|PANEER|FISH \$17

LAMB|SHRIMP \$19

PALAK

Your choice cooked in a spinach & onion sauce with ginger & special blend of spices.

CHICKEN|BEEF|PORK|PANEER|FISH \$17

LAMB|SHRIMP \$19

MADRAS

Your choice seasoned & simmered in Indian spices.

CHICKEN|BEEF|PORK|PANEER|FISH \$17

LAMB|SHRIMP \$19

VINDALOO

For all you hot food lovers! Hot & spicy, zesty brown curry cooked with vinegar & Indian spices.

CHICKEN|BEEF|PORK|PANEER|FISH \$17

LAMB|SHRIMP \$19

CHILLI

A curry with a Chinese flair prepared in hot spices, chillies, onion and green pepper.

CHICKEN|BEEF|PORK|PANEER|FISH \$17

LAMB|SHRIMP \$19



VEGETABLE CURRY

ALOO GHOBI \$15

Potatoes & cauliflower cooked with fresh tomatoes, ginger, garlic & spices.

DAL TURKA \$15

A golden dish of lentils seasoned and simmered with spices & herbs.

MUSHROOM MATAR \$15

Mushrooms & green peas cooked in a creamy onion & tomato based gravy.

CHANA MASALA \$15

Chickpeas seasoned & cooked in a spicy ginger-tomato sauce.

BHINDI MASALA \$16

A delicate curry, okra is prepared with ginger, garlic & onion simmered in a warm tomato sauce.

DAL MAKHANI \$16

Black lentils slowly simmered then sautéed with curry sauce & topped with rich creamy butter.

MATAR PANEER \$17

Consists of peas & paneer in an onion & tomato sauce.

SHAHI PANEER \$17

House made cheese cooked in a mild creamy curry sauce.

MANGO PANEER \$17

House made cheese cooked in sweet mango mix & creamy sauce.

PALAK PANEER \$17

Freshly pureed spinach tempered with Indian spices combined with house made cheese.

MALAI KOFTA \$17

Creamed paneer & vegetable dumplings cooked in a rich & creamy sauce.

PANEER BHURJI \$17

A popular north Indian dish made of shredded house made cheese & spices.

VEGETABLE KORMA \$17

Unique combination of mixed fresh vegetables in a creamy sauce.

VEGETABLE JALFREZI \$17

Mixed vegetables cooked with fresh ginger, garlic, tomatoes & spices.

BREADS

ROTI \$3

Whole wheat flatbread. This bread is vegan friendly.

NAAN

Traditional Indian white flour bread prepared in our clay oven.

TRADITIONAL \$3

GARLIC \$4

MULTI-LAYER BUTTER \$5

PARANTHA \$5

Multi-layer, flaky whole wheat bread.

ALOO PARANTHA \$5

Whole wheat bread filled with a spicy potato mixture.

BUTTER NAAN \$5

White flour flat bread, layered and flaky. Made with butter.

CHEESE STUFFED \$6

Naan bread stuffed with house made cheese.

VEGETABLE STUFFED \$6

Naan bread stuffed with mixed vegetables & fresh spices.

ONION KULCHA \$6

Naan bread stuffed with fresh onions & a spicy mixture then baked in Tandoor.

PESHWARI \$6

Naan bread loaded with coconut, sweet cherries & spices then baked in Tandoor.

CHICKEN STUFFED \$6

Naan bread stuffed with roasted Tandoori chicken pieces, then baked in Tandoor.

ASSORTED BREAD \$12

BASKET

An assortment of Vegetable stuffed naan, Plain naan, Garlic naan and Roti.

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